

### **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application.

#### **Listing of Claims**

Claims 1-9 (cancelled)

Claim 10 (Currently Amended): A method of preparing a de-bittered food product or food ingredient having angiotensin-I-converting enzyme inhibiting properties, comprising:

- a) providing a preparation of one or more protein hydrolysates having angiotensin-I-converting enzyme inhibiting properties;
- b) mixing the preparation with a constituent selected from the group consisting of whole milk, low-fat milk, non-fat milk, cream and recombined milk;
- c) adding one or more microorganisms to the mixture thus obtained; and
- d) fermenting the mixture.

Claim 11 (Previously Presented): The method according to claim 10, wherein the one or more protein hydrolysates comprises casein hydrolysate.

Claim 12 (Previously Presented): The method according to claim 11, wherein the casein hydrolysate is a hydrolysate containing C6, C7 and/or C12 peptides.

Claim 13 (Previously Presented): The method according to claim 10, wherein the microorganisms are selected from the group consisting of *Streptococcus thermophilus*, *Lactobacillus bulgaricus*, *Lactobacillus acidophilus*, *Lactobacillus casei* and *Bifidobacterium bifidum*.

Claim 14 (Currently Amended): The method according to claim 10, wherein fermenting is continued for ~~a period that is~~ at least one hour longer than ~~the~~ a time normally required for optimal growth of the fermenting microorganism.

Claim 15 (Currently Amended): A food de-bittered product or food ingredient having angiotensin-I-converting enzyme inhibiting properties, obtained by the method according to claim 10.

Claim 16 (Currently Amended): A method of preparing a de-bittered food product having angiotensin-I-converting enzyme inhibiting properties, comprising:

- a) providing a starting material for the food product selected from the group consisting of whole milk, low-fat milk, non-fat milk, cream and recombined milk;
- b) hydrolyzing proteins contained in the starting material to produce a hydrolysate having angiotensin-I-converting enzyme inhibiting properties;
- c) adding one or more fermenting microorganisms to the hydrolysate to obtain a mixture thus obtained; and
- d) fermenting the mixture.

Claim 17 (Previously Presented): The method according to claim 16, wherein the microorganisms are selected from the group consisting of *Streptococcus thermophilus*, *Lactobacillus bulgaricus*, *Lactobacillus acidophilus*, *Lactobacillus casei* and *Bifidobacterium bifidum*.

Claim 18 (Currently Amended): The method according to claim 16, wherein fermenting is continued for ~~a period that is~~ at least one hour longer than ~~the~~ a time normally required for optimal growth of the fermenting microorganism.

Claim 19 (Currently Amended): A de-bittered food product having angiotensin-I-converting enzyme inhibiting properties, obtained by the method according to claim 16.

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Claim 20 (Previously Presented): A food product as claimed in claim 19, which is yoghurt.

Claim 21 (Previously Presented): A food product as claimed in claim 19, which is selected from kefir, acidophilus milk, cultured cream and koumiss.